FOR THE SAFETY OF YOUR CHILD AND FOR HYGIENIC REASONS, PLEASE READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE PRODUCT FOR THE FIRST TIME AND KEEP THEM IN A SAFE PLACE FOR FUTURE REFERENCE.

RECOMMENDATIONS BEFORE USING

- Always clean the product before using it for the first time.
- Wash with warm, soapy water or in the dishwasher.
- Before each use, examine the product and throw it away at the first sign of deterioration or fragility.

EN OPERATING

- Pour water into the steam heating compartment using the measuring bowl of the Babycook (3 measures).
- Pour water and starchy foods into the central compartment without exceeding the "Max" mark (see table below), then mix.
- Place the pasta/rice-cooker in the Babycook bowl, making sure that the basket tab lines up with the large pouring spout of the bowl, lock the cover tightly onto the bowl, then lock the whole unit onto the pedestal.
- Plug the device into the outlet and turn the button to the left towards the steam symbol ( ).
- At the end of cooking cycle (see table below), unlock the lid of the bowl by turning its knob. Lift out the basket using the spatula and put the contents into a dish.
- The blade remains in the Babycook bowl when using the pasta/rice cooker.

RECOMMENDATIONS

- Before cooking, rinse the rice carefully.
- For optimal use please refer to the Babycook user manual.

COOKING GUIDE

Food	Measures of water	Recommended cooking time	Volume of water into the pasta/rice-cooker	Volume of food into the pasta/rice-cooker
Basmati rice	3	about 20 mins	5.07 fl oz/150 ml	3.53 oz/100 g
Small pasta	3	about 15 mins	4.06 fl oz/120 ml	3.53 oz/100 g

Note that information may vary depending on type of food as well as personal taste.

BABYCOOK PASTA/RICE-COOKER RECIPES
Quantities for 1 Beaba Baby portion (5.3 oz/150 g)

VANILLA MILK SEMOLINA

Cooking time: 11 min

INGRÉDIENTS
- 4 tablespoon/60 g of medium grain semolina
- 4 teaspoon/20 g of brown sugar
- Semi-skimmed milk
- ½ vanilla pod

- Use the measuring bowl of the Babycook to measure out 3 measures of water and pour them into the Babycook's steam heating compartment.
- Pour the semolina and sugar into the pasta/rice-cooker.
- Use the measuring bowl of the Babycook to measure out 3 measures of semi-skimmed milk.
- Split the vanilla bean and scrape out the seeds with tip of a knife and add them to the milk and pour into the semolina-sugar mixture. Mix carefully.
- Lock the Babycook and cook for 11 min.
- Once the cooking cycle has finished, carefully unlock the cover of the Babycook taking care not to burn yourself and lift up the pasta/rice-cooker from the bowl.
- Throw away the cooking juice and transfer the contents of the pasta/rice-cooker into the blender and pulse for 2 minutes to remove any lumps. Bring to room temperature.
- Serve with a biscuit like small sponge finger.

Depending your baby's age, you may add about ten raisins to the semolina before cooking cycle.

CANTONESE RICE

Cooking time: 17-18 min

INGREDIENTS
- 4 tablespoon/60g of organic Basmati rice
- About ten frozen peas
- ½ slice of cooked ham
- 1 egg

- Use the measuring bowl of the Babycook to measure out 3 measures of water and pour into the Babycook's steam heating compartment.
- Pour the rice into the pasta/rice-cooker.
- Use the measuring bowl of the Babycook to measure out 2 measures of water. Pour water, along with a pinch of salt directly into the pasta/rice-cooker. Add the peas.
- Lock the Babycook and cook for 17-18 min.
- In the meantime, whisk the egg and prepare an omelette.
- Cut omelette and ham into very thin strips.
- Once the cooking cycle has finished, carefully unlock the cover of the Babycook taking care not to burn yourself and lift up the pasta/rice-cooker from the bowl.
- Throw away the cooking juice and transfer the contents of the pasta/rice-cooker into the blender. Add omelette and ham strips into the bowl, and pulse once.
- Serve.